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APPLICANT : SNOW BRAND MILK PROD CO LTD;

INVENTOR : TOYODA SHUJI;

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TITLE : PRODUCTION OF LOW ACIDITY TYPE FROZEN YOGURT

ABSTRACT : PROBLEM TO BE SOLVED: To obtain a low-acidity type frozen yogurt which can maintain a high level of the *lactobacillus* cell count even in the refrigeration for a long period of time and shows excellent palatability by inoculating a specific starter mix to a yogurt mix and freezing them after fermentation.

SOLUTION: A yogurt mix is inoculated with a starter mix containing *Streptococcus salivarius* subsp. *Thermophilus*-SBT10347 (FERM-P-15145) and *Lactobacillus delbrueckii* subsp. *bulgaricus* and subjected to fermentation. Then, the fermentation mixture is frozen to give the objective low-acidity type frozen yogurt. Preferably, the fermented yogurt mix is additionally mixed with an ice cream mix and frozen.

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